

PARA DISE

பாரடைஸ்
சாரசிடீஸ்

Saturday 27 August

Rasavalli purple yam and coconut pol-roti, house Jersey cultured butter, curry leaf pol-pani [V]	6.5
Slow-braised native breed pigs head cutlets, tamarind, apple	6.7
Grilled Ceylonese-spiced prawns, seaweed butter, mango chutney	8.7
Hand-chopped raw aged beef kokis, green chilli, chives, cured egg yolk	11.3
Cornish gilthead bream crudo, coconut, calamansi, lime leaf, orange, red chilli, curry leaf oil, trout roe	12.4
Northern style turmeric dahl, cinnamon, mustard seed temper, crispy betel leaf [VG/V]	8.9
Fried long aubergine and jaggery moju, turmeric, chilli [VG/V]	9.7
Chilled southern-style Isle of Wight heritage tomatoes, clarified rasam water, cucumber granita [VG/V]	10.2
Cashew and roasted hazelnut curry, turmeric, rampe, lime, almond and curry leaf brittle [VG/V]	10.9
w/ house coconut and chilli pol sambol, maldive fish	
Seared whey-brined Leicestershire paneer, chervil and coriander chutney, grass-fed ghee temper [V]	11.5
Charred maitake and chestnut mushroom thel-dala, northern style fermented thosai pancake [V]	12.1
Dry-fried red-style minced chicken, roasted spices, fresh green peppercorn, mint, coconut veil	12.9
Slow-braised Gloucestershire old-spot pork belly, country-style black curry, kithul glaze, crispy skin	13.9
Grilled dry-aged rump steak, Jaffna spiced veal bone-marrow curry, Ceylon arrack	19.5
Ancient-grain Suwandel wild fried rice, Devon white crab, brown crab ghee, shrimp sambal	14.5
Stir-fried devilled prawns, malu-miris chilli capsicum, chilli, murunga, burnt lime	16.8
Seared Scottish king scallops and Devon crab kiri-hodi curry, rambutan acharu, grains, curry leaf oil	17.1
Grilled whole Cornish brill, coastal style red curry, lemongrass, chilli, langoustine oil	34.9
Plain hopper [VG] / St Ewe's hens egg hopper [V]	5.4 / 5.9
Hand-stretched paratha rotis:	
Lamb fat infused roti	6.2
Grass-fed ghee infused roti [V]	5.8

Contemporary Sri-Lankan dishes based on family recipes influenced by Portuguese, Malay, South Indian and Dutch cuisines. Some of our dishes are very spicy.

We are totally committed to our food ethos: Our pork is sourced from Rachel Godwin in Whitchurch and hand-fed Ross free-range chickens are from Edward Wilkinson in Easingwold. Dry-aged beef is sourced from Robert Phillips in Hellifield and our free-range hens' eggs are from St. Ewe's on the Roseland Peninsula. We use organic grass-fed ghee from Happy Butter in Totnes, Devon and dayboat seafood is delivered every morning. Our ancient-grain wild rice is sourced directly from farmers in the north-central province of Sri Lanka. Where possible, other speciality vegetables, fruits and spices also come directly from Sri Lanka.

Vegan dishes are marked with [VG] and vegetarian dishes are marked with [V]. Please ask about allergies & dietary requirements. We only accept card payments and a 12.5% discretionary service charge will be added to your bill